

Recall -- State / Local Press Release

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CDPH Warns Consumers Not to Eat VR Green Farms Jarred Food Products Because of Botulism Risk

Contact

Consumer:
(800) 495-3232

Media:
Anita Gore
(916) 440-7259

FOR IMMEDIATE RELEASE - July 30, 2014 - California Department of Public Health (CDPH) Director and State Health Officer Dr. Ron Chapman warned consumers today not to eat VR Green Farms jarred food products because they may have been improperly produced, making them susceptible to contamination with *Clostridium botulinum*.

Ingestion of botulism toxin from improperly processed jarred and canned foods may lead to serious illness and death. CDPH is coordinating with the US Food and Drug Administration and the Ohio Department of Health in the investigation of two cases of suspected food-borne botulism infections that may be associated with consumption of the firm's Pine Nut Basil Pesto.

VR Green Farms of San Clemente, California, is voluntarily recalling the following varieties of jarred food products: Pine Nut Basil Pesto, Pickled Farm Mix, Old World Tomato Sauce, Sundried Tomatoes in Olive Oil, Tuscan Grilling Sauce, and Pasta Sauce. These food products were sold under the VR Farms label and packaged in Mason-style glass jars with screw-on metal lids. The product labels do not include any coding or "use by" dates. Photographs can be found on Recalled Product Photos Page. The products were sold at the VR Green Farms stand in San Clemente, California and via the Internet to consumers throughout the United States.

Botulism toxin is odorless and colorless. Consumers who have any of these products or any foods made with these products should discard them immediately. Double bag the cans in plastic bags and place in a trash receptacle for non-recyclable trash. Wear gloves when handling these products or wash your hands with soap and running water. Botulism is a rare but serious paralytic illness caused by a nerve toxin that is produced by the bacterium *Clostridium botulinum*. The initial symptoms frequently experienced are double or blurred vision, drooping eyelids, and dry or sore throat. Progressive descending paralysis, usually symmetrical, may follow. Infants with botulism appear lethargic, feed poorly, are constipated, have a weak cry and poor muscle tone. CDPH recommends consumers experiencing any ill effects after consuming these products should consult their health care provider. Consumers that observe the product being offered for sale should report the activity to CDPH at (800) 495-3232.